

The Ritz -Carlton, Half Moon Bay

## Bloody Mary bar & BBQ Saturdays BRUNCH \$ 85.00



### SALAD / COLD APPETIZERS

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Ice berg wedges

Baby Romaine

Lemon Vinaigrette, balsamic Vinaigrette , blue cheese dressing

Bottles of Olive oils (3) and vinegars (3)

Roasted Vegetables

Jumbo Asparagus / beets / butternut squash/, , roasted tomatoes with pesto,  
cabbage Cole slaw

Crostini, Crisp Flat Bread, and Bread Sticks

3 dips

Quiche of the day or Crisp onion tart with anchovies and nicoise olives



### CHEESE STATION / Charcuterie STATION

Cheese selection( 7)

Dry Fruits, Quince Paste, Nuts, fruit marmelades

Selection of (6) assorted

Cornichons, mustards, fruit spreads, button mushroom “a la Grecque”

Pickled vegetables, Onion jam

### SEASONNAL FRUIT DISPLAY

Strawberries, Pineapple, Cantaloupe and Red Watermelon, cherries

### BAKERIES and BREADS STATION

Jalapeno Corn bread and cheddar bacon biscuits

Breakfast bakeries

Acme breads



**RAW BAR**

**On Ice, OPENED TO ORDER**

Gulf Shrimp,  
KING Crab legs  
Mussels Escabeche  
Smoked prawns in the shell  
Bodega Bay Oysters,  
Littleneck Clams  
Classic Cocktail sauce, Herb Remoulade, Mango mustard sauce, shallots Mignonette  
Thai curry mayonnaise

*Smoked fish and Asian* SALADS

Smoked Salmon  
Smoked Trout  
Smoked Sturgeon  
Traditional Garnishes and Buttered Black Bread

Black Hijiki salad  
Green Seaweed Salad,  
Spicy sesame Scallops Salad

**BREAKFAST STATION**

**Under Heat lamp**

Mini pancakes and Crisp Waffles  
Wild berry sauce, maple syrup

**From Chafing Dishes**

Scrambled Eggs with Chives  
Poached Eggs on biscuit and , sausage gravy  
Apple Wood Smoked Bacon,  
Local sausage ,/ Country Pork Sausage

**SOUP STATION**

seasonnal



Selection of 3 carved meats  
Ie. Smoked BBQ brisket  
Pork belly  
Lamb chop  
Prime rib  
salmon

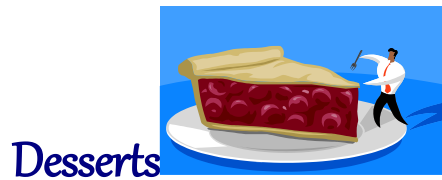
### VEGETABLE STATION

#### From chaffing dishes

Small Yukon gold twice baked potato with scallions and cheddar  
Vegetable succotash

### Small dishes STATION

Selection of 3



Selection of miniature desserts to include  
Fresh fruit pies  
Cheesecakes  
Pumpkin desserts  
Homemade Cookies  
Chocolate truffles  
Crème brulees  
Fresh berries with Chantilly cream  
Warm fruit cobbler or bread pudding